



# Model 24P & 34P Donut Fryers

Model 24P & 34P Donut Fryers

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_



Shown with optional casters

### STANDARD ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door, back and sides
- Control:
  - Mechanical Thermostat
  - Electric Thermostat (at no additional charge)
- Drainboard (also used as fryer cover)
- Hinged wire mesh submerger screen with safety grid handles
- 6" (15.24cm) legs adjustable
- Two nickel plated wire mesh screens with handles
- Wire mesh tube screen
- One drain line clean-out rod
- One drain extension
- Donut turner sticks (2)

### AVAILABLE OPTIONS & ACCESSORIES (At Additional Cost)

- Solid state thermostat with melt cycle
- Cover
- Donut dropper bracket  
(includes flanged bolt-down leg assembly)
- Top holding shelf with removable tray
- 6" (15.2 cm) adjustable casters, front locking

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Tank constructed of durable stainless steel with an extra smooth peened finish for easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.

#### CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (204°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

#### OPERATIONS

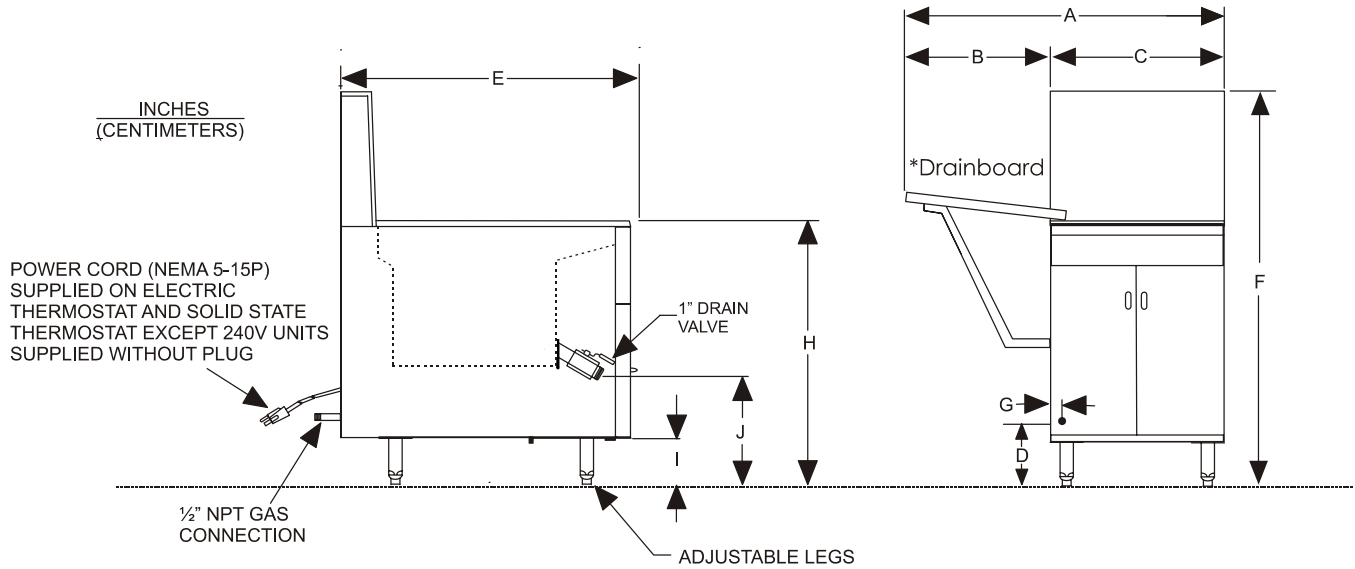
- Front 1" (2.5 cm) drain for quick draining.
- Standing pilot and thermostat maintains temperature automatically at the selected temperature (200°F (93°C) and 400°F (204°C)).

#### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved



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\* Drainboard is field reversible and can be used as a tank cover

| DIMENSIONS          |                         |                    |                        |                    |                         |                     |                        |                    |                   |                          |
|---------------------|-------------------------|--------------------|------------------------|--------------------|-------------------------|---------------------|------------------------|--------------------|-------------------|--------------------------|
| LETTERED DIMENSIONS |                         |                    |                        |                    |                         |                     |                        |                    |                   |                          |
| Model               | A                       | B                  | C                      | D                  | E                       | F                   | G                      | H                  | I                 | J                        |
| 24P                 | 57-1/2 in<br>(146.1 cm) | 28 in<br>(71.1 cm) | 29-1/2 in<br>(75.0 cm) | 11 in<br>(27.9 cm) | 43-1/4 in<br>(110.0 cm) | 57 in<br>(144.8 cm) | 8 in<br>(20.3 cm)      | 34 in<br>(86.4 cm) | 6 in<br>(15.2 cm) | 15-15/16 in<br>(40.5 cm) |
| 34P                 | 73-1/2 in<br>(187.7 cm) | 36 in<br>(91.4 cm) | 37-1/2 in<br>(95.3 cm) | 11 in<br>(27.9 cm) | 43-1/4 in<br>(110.0 cm) | 57 in<br>(144.8 cm) | 11-1/2 in<br>(29.2 cm) | 34 in<br>(86.4 cm) | 6 in<br>(15.2 cm) | 15-15/16 in<br>(40.5 cm) |

| ELECTRICAL  |                      |              | PERFORMANCE/SHIPPING INFORMATION |  |  |
|---|----------------------|--------------|----------------------------------|--|--|
| OPTIONS   | VOLTAGE / PHASE / HZ |              | Donuts per/hr:                   | Model 24P                                | Model 34P                                |
|   | 120 / 1 / 60         | 240 / 1 / 50 |                                  | 80 dozen                                 | 100 dozen                                |
| GS-MECHANICAL T-STAT  | 0.0                  | 0.0          | Gas Input/Hr (BTU)               | 120,000 (35kW)(127MJ)                    | 110,000 (32kW)(116MJ)                    |
| SOLID STATE T-STAT & MELT   | 0.5                  | 0.25         | Frying area:                     | 24" x 24" x 4-1/4"<br>(61x 61 x 11 cm)   | 24" x 34" x 4-1/4"<br>(61 x 86 x 11 cm)  |
| ELECTRIC THERMOSTAT   | 0.5                  | 0.25         | Oil Capacity                     | 150-170 lbs (31-77 kg)                   | 210-235 lbs (95-107 kg)                  |
| NOTE: Add current ratings together for options selected, electrical options require cord. |                      |              | Approximate                      | 400 lbs (181 kg)                         | 450 lbs (204 kg)                         |
|   |                      |              | Shipping                         | H56" x W35" x L47"<br>(142 x89 x119 cm)  | H56" x W42" x L51"<br>(142 x105 x130 cm) |
|   |                      |              | Information                      | 53.3ft <sup>3</sup> (1.5m <sup>3</sup> ) | 68.6ft <sup>3</sup> (1.9m <sup>3</sup> ) |

| SHORT FORM SPECIFICATION  |
|---|
| Provide Pitco Model 24P & 34P tube fired gas fryer. Fryer shall have an atmospheric burner system combined with stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. |

| TYPICAL APPLICATION   |
|---|
| Frying a wide variety of foods. Frying that requires large load capacity and high volume production rate. |

